

Black Bottom Cupcakes

Source: Joyofbaking.com

Ingredients

Cream Cheese Filling

- 8 oz cream cheese, at room temperature
- $\frac{1}{3}$ cup white sugar
- 1 large egg, at room temperature
- $\frac{1}{2}$ tsp vanilla extract

Chocolate Cupcakes

- $1\frac{1}{2}$ cups flour
- 1 cup sugar
- $\frac{1}{4}$ cup unsweetened cocoa powder
- 1 tsp baking powder
- $\frac{1}{2}$ tsp baking soda
- $\frac{1}{4}$ tsp salt
- 1 cup water, at room temperature
- $\frac{1}{3}$ cup vegetable oil
- 1 tbsp lemon juice or cider vinegar
- 1 tsp vanilla extract
- $\frac{1}{2}$ tsp pure coffee extract, optional

Method

1. Preheat the oven to 350°F and line 12 muffin cups with paper liners.
2. For the cream cheese filling, in an electric stand mixer fitted with the paddle attachment, beat the cream cheese on medium-low speed until smooth. Add the sugar, egg, and vanilla extract and beat on medium-low speed just until creamy and smooth. (Do not over-mix.) Set aside while you make the chocolate cupcake batter.
3. In a large bowl, whisk or sift together the flour, sugar, cocoa powder, baking powder, baking soda, and salt. In a separate bowl, mix the water, oil, lemon juice (or vinegar), vanilla extract, and coffee extract (if using). Make a well in the center of the dry ingredients and stir in the wet ingredients until smooth. Evenly divide the batter among the 12 muffin cups. Then spoon two tablespoons (an ice cream scoop works well) of the cream cheese filling into the center of each cupcake.
4. Bake for 22 to 25 minutes, or until the cream cheese filling has set and the cupcakes feel springy to the touch (a toothpick will come out clean). Remove from the oven and place on a wire rack to cool. The cupcakes can be covered and stored in the refrigerator for about 3 to 4 days, or they can be frozen.